



TWELFTH STREET BISTRO
SMALL PLATES. DINNER. REFRESHING BEVERAGES

360

Twelfth Street

OPEN DAILY AT 3PM (503)325-7882
360 TWELFTH STREET, ASTORIA
WWW.SCHOONERBISTRO.COM

Small Plates

Vegetable and Prawn Tempura with Napa Cabbage Slaw \$9

**Fried Green Tomatoes With Lump Dungeness Crab Meat
and Red Remoulade \$12**

Fried Willapa Bay Oysters with White Remoulade \$10

**Pan Seared Dungeness Crab Cakes
with Roasted Red Pepper Aioli \$14**

**Sesame Crusted Yellowfin Tuna Tataki
with Cucumber and Napa Cabbage Slaw \$9**

**Smooth Black Bean Dip and Roasted Red Pepper Hummus, with
Grilled Pita Bread \$8**

Artichoke and Asiago Fondue with Fresh Baked Baguette \$8

Eggplant Rolotini with Fresh Tomato Pomodora \$8

**Braised Beef Short Ribs with a Coffee Porter Teriyaki
and Corn and Andouille Sausage Maque Choux \$9**

**Mini Buffalo Sliders with Caramelized Shallots and Oregon Blue
Cheese. Served on Whole Wheat Poppy Seed Buns \$8**

Soup

**French Onion, Clam Chowder or Soup du jour
Cup \$4 Bowl \$6**

Lite Fare

Grilled Vegetable Sandwich on Fresh Foccacia
with an Herbed Goat Cheese Spread.
Served with House Pasta Salad \$7

Tempura Halibut Taco with Napa Cabbage Slaw \$12

Tempura Halibut Fish and Chips \$12

Po Boy Sandwich: Choice of Fried Oysters or Prawns on a
Baguette with White Remoulade.
Served with Yukon Gold Pommes Frites \$10

Black Bean Burger with Sharp Cheddar on a Honey
Poppy Seed Bun. Served with Yukon Gold Pommes Frites \$7

Oregon Blue Cheese and Apple Wood Smoked Bacon Burger.
Served on a Fresh Baked Honey Poppy Seed Bun,
with Yukon Gold Pommes Frites \$8

Salad

Whole Leaf Romaine Heart Caesar Salad
with Garlic Croutons and Shaved Asiago \$6

Mixed Baby Field Greens with Pears, Chopped Pecans
and Oregon Blue Cheese Dressing \$6

Thai Fusion Chicken Salad with Baby Field Greens, Orange
Coconut glazed Grilled Chicken Breast, Angel Hair Pasta
and Honey Ginger Dressing \$9

Mixed Greens with Goat Cheese, Shaved Red Onion, Grape
Tomatoes and Fig Balsamic Vinaigrette \$7

Dinner Entrees

Herbed Sea Salt Crusted New Zealand Lamb Rack.
Pan Seared and Finished with Blackberry Demi \$26

Crispy Skin Free Range Chicken Breast with Pan Jus \$19

Broiled New York Strip Steak with Thyme and Roasted Shallot
Compound Butter. Finished with Tobacco Onions \$24

Black Pepper Crusted Petite Filet Mignon Stuffed with
Oregon Blue Cheese. Finished with Thyme
and Pinot Noir Beurre Rouge \$28

Grilled American Kobe Sirloin
with Caramelized Shallots and Bourbon Demi \$32

Sautéed Wild Jumbo Prawns with Spinach, Grape Tomatoes
and Sweet Onions in a Champagne Herbed Butter Sauce.
Served Over Fresh Black Pepper Linguini \$21

Flash Seared, Sesame Crusted Wild Salmon
with Plum Sake Reduction. Salmon is Served Rare \$22

*Vegetable and Side Dish Choices Change Daily!

**Let your Server tell you about our
daily featured fresh fish! \$Market**

***ASK ABOUT SPECIAL EVENTS
AND PRIVATE PARTIES!***

**JOIN US FOR OUR 1/2 PRICE SMALL
PLATE MENU. 4PM TO 6PM DAILY**